Fire Pit Buffet

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Simple, seasonal & beautifully cooked over fire
Minimum of 60 guests for whole joints. Primal cuts for smaller groups

Fire cooked main

Choose 1 fire-cooked main, served in a brioche roll or flatbread
Add a second meat option for £6 per person

Somerset lamb, salsa verde

Local pork, apple sauce

Beef brisket, pickled onions, BBQ jus

Seasonal griddled vegetables, gremolata

Miso & honey glazed aubergine, sesame, pickled cucumber

Salads

Choose 3 from our seasonal salads list

Bamboo cutlery, plates & napkins

This is included in the per head cost

Additional charges

Asado Chef

Fire wood

Fire equipment

This does not include any additional staffing

Our Lamb

We source our lamb from the best local farmers in Somerset. It is then butterflied, basted in a mix of herbs and oils and cooked on an asado cross over our fire pits. We cook our lamb for a minimum of 6 hours and serve it on a locally made roll our homemade green sauce

Our Pork

We source our pork from the best local farmers in Somerset, it's basted in Somerset cider for a minimum of 6 hours over our fire pits. We serve it on a locally made roll our homemade apple sauce

We can cater for any dietary requirements

Please note these prices do not include staff costs